

DELUXE COLD BUFFET

Chef's Choice of Hors D'oeuvres (2pp)

On the Buffet:

A variety of freshly baked multi grain, whole wheat and crusty rolls with sweet butter

Collops of red skin potatoes with Dijon mustard, gherkins, Bermuda onion & dill vinaigrette

Tiny spinach leaves with charred onion rings, fennel, Portobello's, sweet tri-colour peppers, balsamic vinaigrette

Mixed baby greens with mango, papaya, citrus fruit selections & berries

Decorated cold poached filet of Atlantic Salmon with garlic shrimp & asparagus tips, honey Dijon mustard mayonnaise

Cold roasted breast of chicken filled with ricotta cheese & apricot

*A display of tropical fresh fruit & berries
Miniature pastries, brownies and squares.*

\$29.95 PER PERSON

PLUS ALL APPLICABLE TAXES AND GRATUITIES